

E-dition

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FORMULATING NUTRITIONALLY-ENHANCED BEVERAGES	TASTES OF THE FUTURE	COLORING THE WORLD
Issue 19 - September 7 Materials due August 30	Issue 20 - September 20 Materials due September 13	Issue 21 - October 4 Materials due September 27
Products to benefit the health and mind have been embraced by beverage developers and the consuming public. The ingredients and formulation behind these products can be challenging and rewarding.	What's hot and what's not. Teenagers and young adults are developing their own food preferences that in turn impact flavoring and ingredient choices of food and beverage formulators.	Coloring components can add a visual appeal, and the options available to formulators continue to grow.

TRENDS IN BEVERAGE AND DESSERT FLAVORS	UPDATE ON SWEETENERS	MARINADES & RUBS
Issue 22 - October 18 Materials due October 11	Issue 23 - November 1 Materials due October 25	Issue 24 - November 15 Materials due November 8
Prepared Foods' New Products Conference displays innovative products from around the world, and this article will explore several of the most intriguing concepts, the flavors behind the globe's newest concepts and the trends these products are targeting.	New sweeteners to old favorites are capitalizing on the consumer interest in health and wellness as they appear in formulations from beverages to desserts to confections.	Value- and sensory-enhancing marinades and rubs draw consumers. How are they best used and what's new in the marketplace.

TASTES AND FLAVORS OF THE CARIBBEAN	PREBIOTIC PICKUPS	FOOD AND BEVERAGE TRENDS 2011
Issue 25 - November 29 Materials due November 22	Issue 26 - December 6 Materials due November 29	Issue 27 - December 20 Materials due December 13
The cuisine of the Caribbean draws inspiration from a number of sources from African to Amerindian, Spanish to French, to name a few. Bold and robust seasonings and flavors are a hallmark, with savory and spicy each occupying a place on the culinary landscape.	Interest remains high in the benefits of prebiotic ingredients, from immune support to digestive health.	A survey of ingredients, products and consumers trends forecasts the nature of new food and beverage formulations in the coming year.

E-DITION RATES

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